

[54] **GELLED PROTEIN PROCESS FOR THE PRODUCTION OF A GELLED PROTEIN FOODSTUFF**

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[22] Filed: **May 2, 1972**

[21] Appl. No.: **249,494**

[30] **Foreign Application Priority Data**

May 6, 1971	Switzerland.....	6736/71
Mar. 23, 1972	Switzerland.....	4313/72

[52] U.S. Cl..... **426/350, 426/167, 426/201, 426/213, 426/218, 426/804**

[51] Int. Cl..... **A23I 1/04**

[58] Field of Search 99/134, 131, 86, 1; 426/167, 168, 213, 350, 359, 364, 804

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[57] **ABSTRACT**

Foodstuff of the confectionery type, but containing considerably less assimilable carbohydrates, and process for the production thereof from a homogeneous paste of a mixture of carbohydrates such as monosaccharides in a proportion of between 35 and 60% by weight, proteins soluble or dispersible in an aqueous medium of a pH between 6.2 and 7.2, in a proportion of between 1 and 45%, a gelling protein or carbohydrate containing at least 70% of non-assimilable material, in a proportion of between 12 and 20%, and between 4 and 25% of water.

9 Claims, No Drawings